



Explore



Fan Central

CURRENT



RECENT



Fandom
FOR THE LOVE OF FANS

LEARN MORE

ADVERTISEMENT



Recipes Wiki

44,457
PAGES



BROWSE WIKI

RELATED WIKIS

FICTIONAL FOODS

WIKI GUIDELINES AND RULES



in: [Bhutani Meat Dishes](#), [Bhutani Salads](#), [Light brown sugar Recipes](#), and 12 more

Isaan-style Fruit Salad



SIGN IN TO EDIT



Description

Serves 2 quite generously. Delicious with freshly steamed [jasmine rice](#) – or [sticky rice](#) – to soak up the dressing.

Ingredients

- 1 [green mango](#), peeled and julienned
- 1 [apple](#), sliced
- 1 crisp [Asian pear](#), sliced
- a good handful of [grapes](#), seeded if necessary
- 8 [cherry tomatoes](#), halved if large
- big handful of [long beans](#) in 2-in segments
- big handful of roasted [peanuts](#); dried [shrimp](#)

Follow on IG

TikTok

Join Fan Lab

llenge your friends!



- big handful of Thai "globe" [eggplants](#), quartered and soaked 1 hour in [salt water](#), then rinsed (optional)
- 2 [garlic](#) cloves, unpeeled
- 6 tiny [Thai chiles](#)
- 3 tbsp [fish sauce](#)
- 1 tbsp palm or [coconut sugar](#) (substitute dark or [light brown sugar](#) – but moderate [lime juice](#) in this case)
- 3 [limes](#), sliced vertically around the "core" into seedless quarters (alternately, juice them)



Directions

1. In a mortar and pestle pound the [garlic](#) and chilies and then add [sugar](#), fish sauce, and [limes](#) (if using juice, add a bit now and a bit as you go along, to avoid splashing the dressing into your face!).
2. Pound again.
3. Add [long beans](#) and pound only to bruise, not to mash; follow with mangoes and [tomatoes](#).
4. At this point use one hand to mix with a large spoon while pounding with the other.
5. Add fruits, pound and mix.
6. Taste for salt-sweet-sour-hot, and adjust seasonings as necessary.
7. Place on a plate and sprinkle with [peanuts](#) and [shrimp](#) (alternately, pound a few of the [shrimp](#) and leave the rest for garnish).

Categories



Community content is available under [CC-BY-SA](#) unless otherwise noted.



EXPLORE PROPERTIES

[Fandom](#)

[Muthead](#)

[Fanatical](#)

FOLLOW US



OVERVIEW

[What is Fandom?](#)

[About](#)

[Careers](#)

[Press](#)

[Contact](#)

[Terms of Use](#)

[Privacy Policy](#)

[Digital Services Act](#)

[Global Sitemap](#)

[Local Sitemap](#)

COMMUNITY

[Community Central](#)

[Support](#)

[Help](#)

ADVERTISE

[Media Kit](#)

[Contact](#)

FANDOM APPS

Take your favorite fandoms with you and never miss a beat.



Recipes Wiki is a FANDOM Lifestyle Community.

[VIEW MOBILE SITE](#)